

TEMPERANCE HOTEL

Temperance Hotel Pre-Order Lunch Form

Please email functions@temperancehotel.com.au or fax completed form to **9827 7349** the day before your reservation. Then please call us on **9827 7401** to confirm we have received.

BOOKING NAME: _____

CONTACT PHONE NUMBER: _____

DATE: _____ **TIME:** _____ **NO GUESTS:** _____

SHARING	QUANTITY	NOTES
Garlic Flat Bread, mozzarella, basil pesto 12.5 V GF		
Heirloom Tomato Salad, bocconcini, basil, croutons, balsamic, olive oil 16.5 GF		
Fried Calamari, Asian coleslaw, sriracha aioli, lemon pepper 16.5 GF		
House Dips (3), toasted focaccia, dukkah, olives, balsamic, olive oil 17.5 GF (no bread)		
Roasted Pumpkin & Goats Cheese Arancini, basil pesto aioli, roquette, parmesan 16.5		
Cauliflower & Gruyere Cheese Croquettes (4), rosemary salt, smoked ketchup 16		
Chicken Bites, lemon pepper, chipotle mayonnaise 16.5		
Steamed Bao Buns (3), pulled pork, chilli jam, coriander 16.5		
Steamed Bao Buns (3), tofu, chilli jam, coriander 16.5		
Steamed Bao Buns (3), chicken, chilli jam, coriander 16.5		
Cajun Spiced Fish Tacos (3), roasted corn salsa, avocado, pickled cabbage, sour cream, sour cream, pico de gallo 18		
Zucchini, Feta & Parmesan Bites (3), mint yoghurt, roquette, parmesan 15.5		
Chilli Beef Fries, jalapeno, sour cream, cheddar cheese 16.5		
Eggplant Chips, romesco sauce, garlic aioli 15.5		
Steamed Local Mussels, chorizo, white wine, tomato, chilli, toasted focaccia 19		
Steamed Local Mussels with Chips, chorizo, white wine, tomato, chilli, toasted focaccia 22		

PIZZAS	QUANTITY	NOTES
Margherita, tomato sugo, fresh tomatoes, bocconcini, fresh basil 15.5 V		
Prawn & Chorizo, confit garlic, fresh chillies, red onion, fresh coriander, spring onion 18		
Pumpkin & Goats Cheese, confit garlic, fresh spinach, dukkah 17.5 V		
Chilli Beef, tomato sugo, roasted capsicum, jalapenos, sour cream 16.5		
Pepperoni, tomato sugo, mushrooms, olives, anchovies 17.5		
Mushroom & Brie, confit garlic, fresh spinach, enoki mushroom 16.5 V		
<i>Gluten Free Bases available \$3.5 (please indicate in Notes)</i>		

SALADS	QUANTITY	NOTES
Salmon Nicoise Salad, kipfler potatoes, red onion, soft egg, tomatoes, green beans, caper berries, snow pea leaves 23.5		
Pumpkin, Dukkah & Goats Cheese Salad, sugar snap peas, grilled asparagus, kale, fresh chilli, spinach, mint yoghurt dressing 21.5 V		
Grilled Chicken, Pumpkin, Dukkah & Goats Cheese Salad, sugar snap peas, grilled asparagus, kale, fresh chilli, spinach, mint yoghurt dressing 26.5		
Pulled Pork & Rice Noodle Salad, bean shoots, fresh herbs, fresh chilli, soy, sesame, fried shallots 24.5		
Classic Chicken Caesar Salad, grilled chicken breast, baby cos leaves, shaved parmesan, soft egg, croutons, anchovies 23.5		

CLASSICS	QUANTITY	NOTES
Saffron & Asparagus Risotto, green peas, kale, grilled asparagus, grated cheddar 22.5 V GF		
Chicken Parma, Panko crumbed chicken breast, slow cooked tomatoes, smoked ham, mozzarella, house salad, chips 24.5		
Cajun Chicken Burger, grilled chicken breast, chipotle mayonnaise, seeded mustard slaw, swiss cheese, Cajun fries 24		
Fish & Chips, beer battered Hoki fillet, house salad, tartare, chips 23 GF (grilled)		
Wagyu Burger, Wagyu beef burger, brioche, mustard aioli, pickles, baby cos, gruyere cheese, bacon, house ketchup, chips 24.5		
Fish of the Day – market price – please call and ask our staff		
Pasta of the Day – please call and ask our staff		

GRILL				
400gm Chargrilled Free Range Half Chicken, house salad 28.5			FILL IN BELOW SECTION	
300gm BBQ Beef Spare Ribs, house salad 29.5				
300gm Porterhouse Steak, house salad 34.5 GF option available				
200gm Eye Fillet Steak, house salad 39 GF option available				
Sides: choice of sweet potato fries, hand cut chips, or seasonal vegetables				
Sauces: choice of red wine, mushroom, peppercorn gravy or garlic butter				
QTY	OPTION	COOKED	SIDE	SAUCE
		R MR M MW WD		
		R MR M MW WD		
		R MR M MW WD		
		R MR M MW WD		

SIDES	QUANTITY	NOTES
Sweet Potato Fries, garlic aioli 11.5 V GF		
Hand Cut Chips, chipotle aioli, rosemary salt 13.5 V GF		
Chips, tomato sauce, garlic aioli 10 V GF		
Seasonal Vegetable, chilli, garlic, olive oil 10 V GF		
House Salad, mustard vinaigrette 8.5 V GF		
Roquette, Almond, Apple & Blue Cheese Salad 8 V GF		

\$20 WORKERS LUNCH – Monday to Friday – All come with a pot of beer or glass of house wine. Choice of:	QUANTITY	NOTES & DRINK CHOICES		
Fish & Chips		WW:	RW:	POT:
Wagyu Burger		WW:	RW:	POT:
Pasta of the Day		WW:	RW:	POT:
Chicken Parma		WW:	RW:	POT:

Notes:

Note: Some of our dishes may contain traces of nuts or other allergens.
 If you have any allergies or food requirements please advise your waitperson.